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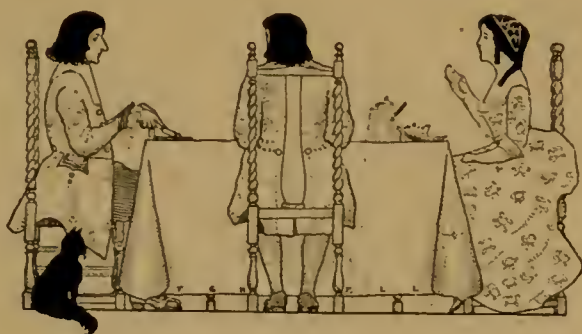


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How to Set the Table

*Being a Treatise upon this
Important Subject by*

MRS. SARAH TYSON RORER



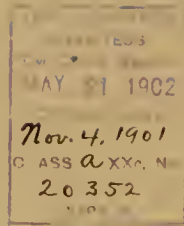
Published by R. WALLACE & SONS MFG. CO.

MAKERS OF THE FAMOUS

"1835-R. WALLACE" SILVER PLATED WARE

WALLINGFORD, CONNECTICUT

NEW YORK • CHICAGO • SAN FRANCISCO • LONDON



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HOW TO SET THE TABLE

by SARAH TYSON RORER

INTRODUCTION



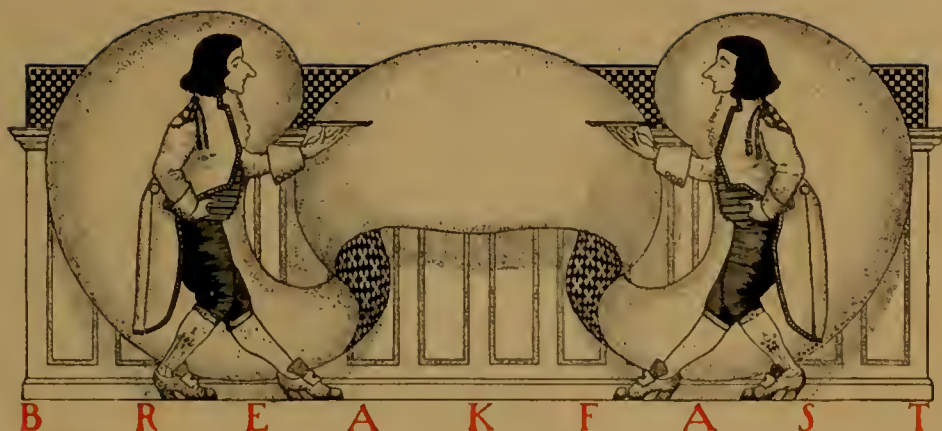
SERVICE at table demands absolutely spotless linen, carefully laundered and plainly folded. There are of course fashions in linens as in other things, but the laws governing them are sufficiently flexible to accommodate themselves to the purse of people of moderate means.

Do not place the cloth on the table's bare wooden top; lay first a blanket or padding made for the purpose. It deadens the sound and gives the linen a firmer and better appearance. Do not starch either tablecloths or napkins. They must hang in soft, smooth folds from the edge of the table. Knives and forks to be handsome should be of medium size, and, if the purse permits, have sets for each course. It is also necessary to have two, better three, carving sets, two large and one small. The largest one will be used for roasts and turkey; the second size for fowls; the smallest for steaks and birds. We have, in these days, many special pieces of silver, dainty and convenient, as butter picks, cheese knives, asparagus tongs, cake knives, pie and ice cream servers, Saratoga chip servers, jelly spoons, cold meat forks, and salad sets.





B R E A K F A S T



COMPANY breakfast and a luncheon are about the same. Here you may use a cloth or a bare table; the latter is preferable providing the table is well polished. A few flowers or a fern stand may be placed on the mirror in the centre, a rack of toast on one side, a tray of rolls on the other. At each place a plate holding a fruit doily; a finger bowl just on the left, a meat fork, and the breakfast napkin. On the right a plain knife, dessert spoon for the cereal, egg spoon, and orange spoon. Back of the finger bowl, on a fruit plate, a fruit knife. At the head, to the left, bread and butter plate with butter spreader, to the right the water glasses; between these the individual salt cellars with individual salt spoons.

In front of the hostess place a neatly arranged dish of fruit. In front of the host, a hot-water covered dish containing the cereal, or, if cereal is not used, scrambled eggs. Fruit is usually served first, then cereal, then meat or eggs and coffee.

If flowers are not accessible or fern stand not at hand, place the fruit in the centre of the table.

The complete breakfast service consists of fruit basket or dish, individual fruit plates, knives or spoons, finger bowls and fruit doilies, or a berry bowl, individual berry saucers with berry forks, or a melon



B R E A K F A S T

tray and silver individual melon plates with fruit knife and fruit fork, porridge or cereal dish, and individual porridge bowls; bread tray, toast rack, hot-water dish, a silver covered meat dish or chop plate, individual breakfast plates, bread and butter dishes, butter spreader, coffee service with coffee cups and saucers; covered silver vegetable dish for such things as creamed potatoes, egg tray or boiler, egg cups and egg spoons, a carafe with ordinary tumblers, a chocolate pot, chocolate muddler, individual cups and chocolate spoons. Where hot cakes are served, a covered cake dish, with large, flat, silver hot cake server, individual plates, and pastry forks are used. A pastry fork has one tine in the form of a blade. Large butter dish with cover and butter knife is used for breakfast. If, however, the butter is made into balls, serve with butter pick.

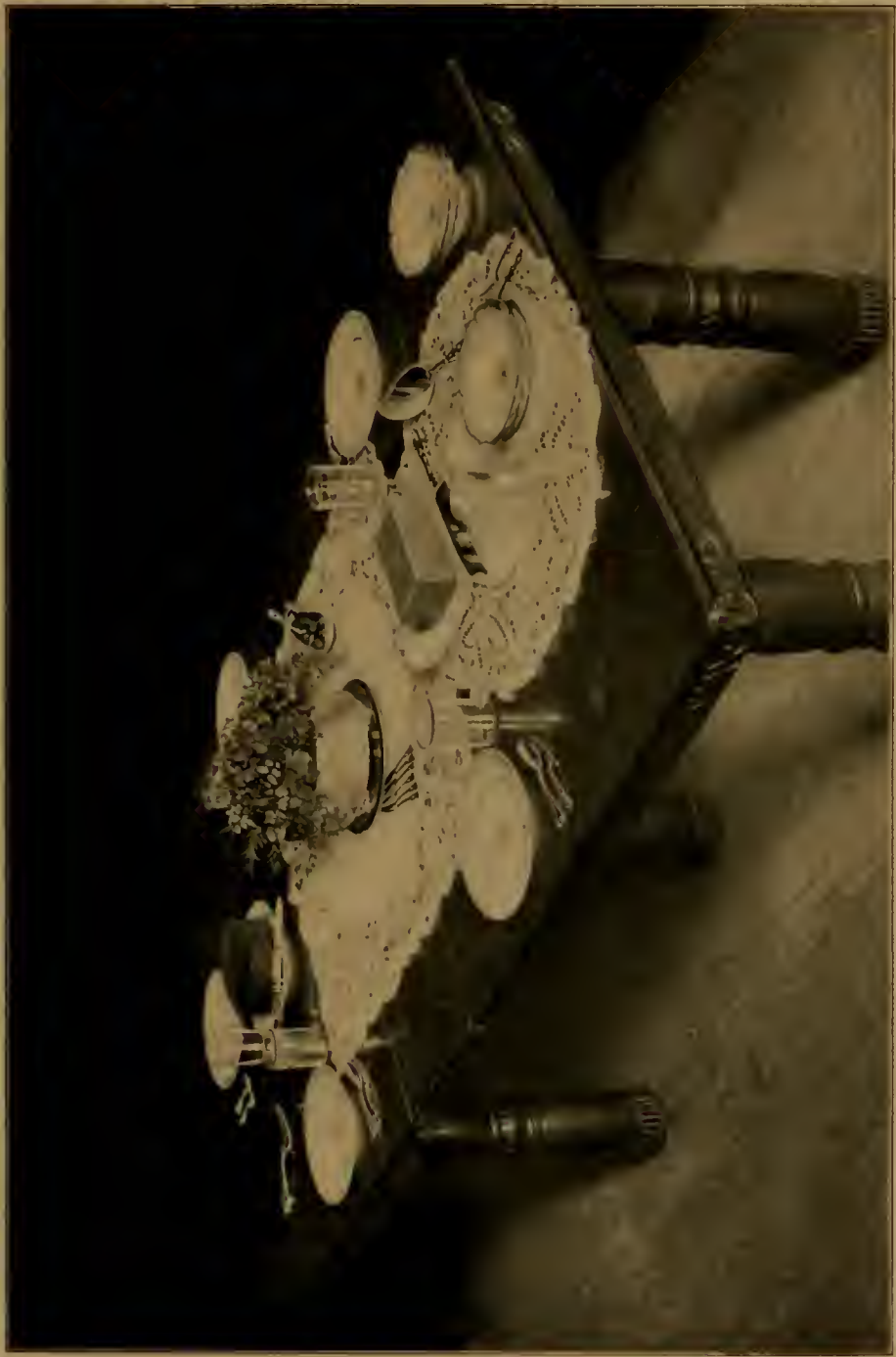


LUNCHEON

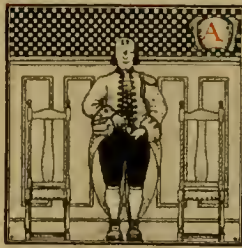




L V N C H E O N



L U N C H E O N



LUNCHEON is served after the manner of a dinner; a bare table or tablecloth may be used. Either would be quite proper. The service will consist of fern stand, bouillon cups, chop tray, casserole or round covered dish, large vegetable dish, silver sandwich tray, chocolate and coffee and tea service, plates smaller than dinner plates, salad bowl with the necessary silver and individual plates, celery or olive tray and spoon, bread and butter plates and butter spreaders, fruit basket or comport, with individual fruit plates, ice cream set with knife and spoon for helping, and individual ice cream forks and spoon, water and Apollinaris glasses, a small china tub for cracked ice, ice tongs, and such extra pieces as jelly knives, cake knives, Saratoga chip servers, and asparagus tongs. After arranging the fern stand, place around in graceful manner small dishes containing olives, celery, and bonbons; individual salts may be used or not as one prefers. At the right of the individual plates arrange the knives, blades turned in and to the left the forks. At the head of the plate, to the right, stand the glasses, at the left the bread and butter plates with the spreaders placed carelessly on the plates; the napkins to the extreme



L V N C H E O N

left — a roll or bit of bread may be placed in the fold. If bouillon is to be served first, the cups may be filled and placed just as luncheon is announced. The next service, an *entrée*, as patties, may be served from the side on hot plates. The serving will be continued the same as for a dinner. If chocolate is served for lunch it may be placed with the dessert course, or right after the salad, if it is to be used as dessert. If cake forms a portion of the dessert, pass the loaf, allowing each to cut a piece to suit the individual taste.

In the illustrations a choice is given with bare table or with cloth. With the cloth you have the first service (bouillon) placed just as luncheon is announced. Arrangement on bare table would be precisely the same.

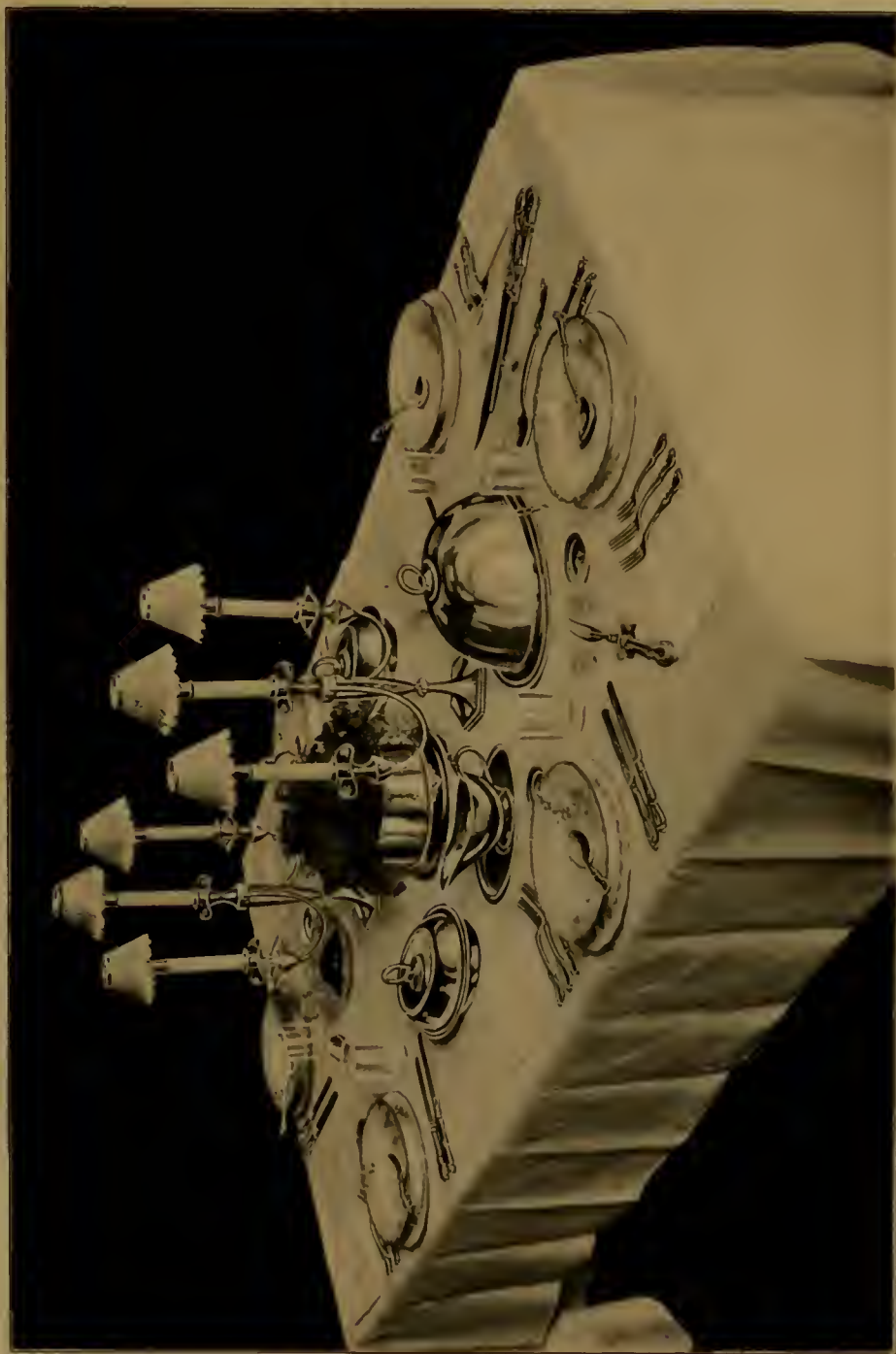
On the bare table you have salad service with dressing in a boat, and the chocolate service just placed. Wafer or toast served from a sideboard or side table. With the salad course the bread and butter plates are frequently allowed to remain. Chocolate is poured just as the salad plates are being removed.

On the second bare table we have an ice cream service with loaf cake. It is always wise to put both cake knife and fork on the plate before it is passed.





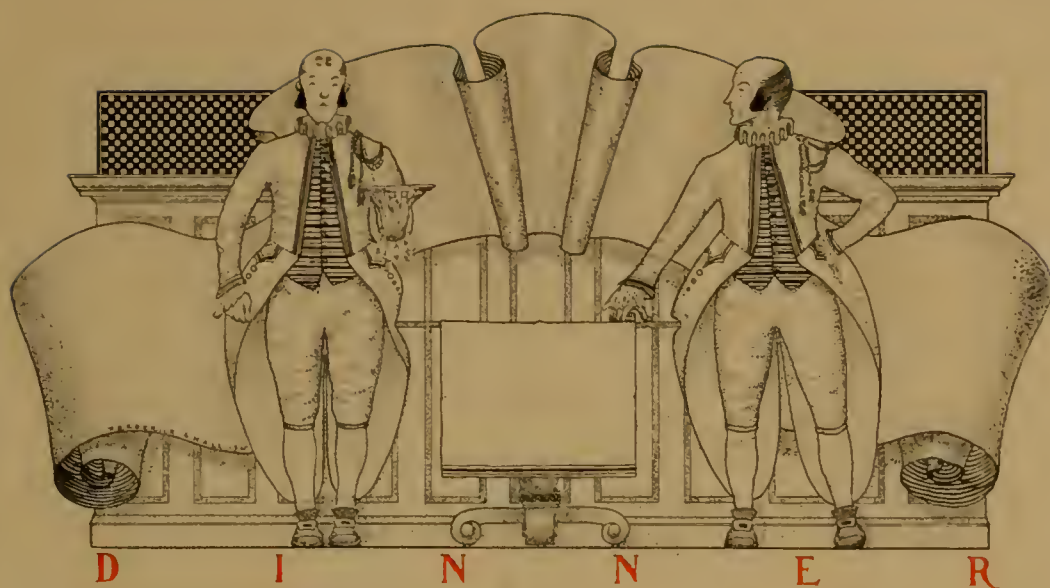
D I N N E R



D I N N E R



D I N N E R



DINNER may consist of from five to ten courses, and is served from five to seven or eight o'clock. No matter how many courses, each must be served quickly and quietly, without apparent haste. The success of dinner depends much upon the setting and decoration of the table. After the tablecloth

is spread place in the centre either a large flower vase or fern stand ; if the former, select flowers free from heavy odor, and to correspond with the lighting and coloring of the dining-room. Olives, radishes, and celery are now placed on the table. Arrange them in neat cut glass or silver dishes and add sufficient cracked ice to keep them cool. Do not serve celery in a high glass stand. Put at the head of each plate an individual salt cellar ; on top of this place an individual salt spoon. Place the napkins to the left, knives on the right hand side, blades turned in. Nearest the plate the dessert knife, next the meat knife, still to the right the fish knife, then soup spoon, and on the outside, to the right, the oyster fork. On the left, nearest the plate, dessert fork, next salad, next meat, and on the outside the fish fork. The service will be used from the outside toward the plate. Butter is not,



D I N N E R

as a rule, served at dinner ; so butter chips or plates are not used. On the right, at the head of the knives, place a tumbler for water and the wineglasses. At the head of the table, in front of the host, place the carving knife and fork, and steel.

Oysters and clams on half shell are served first. Fill luncheon or breakfast plates with finely cracked ice, sink the deep shell down into it, stand these in a dinner plate, and place them just as dinner is announced. In removing these plates for the soup course the dinner plates will remain. The soup service consists of soup tureen and individual soup plates. The tureen will be placed in front of the hostess ; each plate as helped is placed in the dinner plates on the table. The next, the fish course, gives the hostess a fine opportunity to display her artistic taste in china. The service is a large fish dish, a sauce boat, a platter and a ladle, and individual plates. The dinner plates and soup plates will now be removed, and hot fish plates brought in. In a small dinner the roast comes next, and is served on large carefully heated dinner plates. The vegetables are brought in on silver or china dishes and placed on the table and passed after the meat is served. This, being the main course, demands the most elaborate of the dinner service. Next in order is the salad. A plain salad should be dressed by the hostess, passed by the waiter, allowing each one to help one's self. Use a long lettuce fork for tearing the lettuce ; then place at the side of the dressed salad a salad fork and spoon for serving. After this everything is removed from the table but the last wineglasses, the water tumblers and the mineral water tumblers, and dessert knives and forks. The olives and salted almonds may also be removed if you wish. The table is crumbed, ice cream and cake are brought in. The ice cream service consists of ice cream knife and ladle for helping. Have deep dessert plates, ice cream forks and spoon, and, if berries are to be served, a berry fork. If the cake is large and served whole, put a cake knife on the side of the plate.



D I N N E R

This knife has a saw at the back for sawing through the icing, which prevents the crumbling and cracking. If coffee is to be served at the table with crackers and cheese, finger bowls and small plates with cheese knives will now be brought in. The after-dinner service and tray will be placed in front of the hostess.

Where asparagus is served as a salad, the service will consist of silver asparagus platter (a dish with drainer in the bottom) and boat in small platter, on the side of which you place a small ladle, asparagus tongs, and individual salad plates. Salad always follows the meat course, unless there is game, in which case it will be served with the game. When a mayonnaise dressing is served, the mayonnaise will be brought in in a small boat on platter, using the small ladle in serving. If pudding is used in the place of ice cream, serve on a large round pudding dish, with large gravy boat with ladle to correspond. The service will consist of small pudding dishes, which, by the way, are small soup dishes. If the pudding is a hot one, slip the inside dish into a silver covering. This protects the table, and hides any spots on the dish which may have occurred in the baking. Where a soft cream cheese is used, place it on a flat dish, and serve with a cheese knife. Edam or pineapple will be served in a silver holder with a cheese scoop.

A full dinner service in silver consists of silver soup tureen; large meat platter with cover, two vegetable dishes (silver), the tops of which have movable handles, allowing them to be used also as dishes; a silver fish platter, four sets of knives, fruit, dessert, fish, and meat; six sets of forks, oyster, fish, meat, salad, game, and dessert; soup, ice cream, and dessert spoons; a large and a small carving set; a long gravy spoon, gravy boat, platter, and ladle, small boat with small ladle for a salad dressing, individual salt spoons, mustard and horse-radish spoon, and extra silver, as jelly knife, asparagus tongs, ice tongs, salad fork and spoon, cake knife and fork, small sugar tongs, and the black coffee service, consisting of three pieces, a pot, sugar, and cream jug, with of course small individual spoons.



A Word About the Selection of Table Glass

Goblets are preferable to tumblers. Sauterne decanters have handles, the glasses with graceful tops, the bowls light green, the stems crystal. Madeira decanters have large bowls, no handles. Sherry glasses are simply slightly flaring at the top. The decanters and glasses used for Rhine wine have very tall stems, and are usually richly gilded. Sherbet cups are the same as lemonade glasses, small with handles. Champagne is best served from the original bottle into saucer-shaped glasses with hollow stems, although a small flaring tumbler is preferred by many. Hock and Burgundy wines, as well as claret, are served in plain crystal glasses, a size between the sherry and sauterne. Many prefer claret in a tumbler, that water may be added. Port decanters and glasses are smaller than those used for claret, and are without handles; plain white crystal is to be preferred. A regular claret set consists of two decanters, without handles, glasses are like low small goblets in plain crystal. Claret should never be served in colored glasses. For cognac, select small, white cut glass decanters without handles, and very small glasses. Tiny thimble-shaped glasses are used for serving liqueurs; the decanters are very small and without handles. These may be plain or colored. A punch bowl and large ladle are often the pride of the hostess, and may be either china, richly ornamented, or cut glass. For claret cup use a tall cut glass pitcher with a silver binding at the top, a claret ladle for serving. This ladle has a long, straight handle. A punch bowl ladle is larger in size, but shaped more like a soup ladle. Iced tea or coffee glasses are light and tall, and should hold nearly one pint. An iced tea spoon has a long handle and round bowl. Water carafes are made in plain French or cut glass. Mineral water glasses are light, thin, straight, and plain, usually sold under the name of Apollinaris glasses.





FIVE O'CLOCK TEA



THIS is at best a very light repast, and consists of tea or chocolate with wafers or small cakes, or a glass of sherbet and wafers. The table should be daintily laid with china, delicate in design and texture, cups and saucers odd, and five o'clock tea spoons. The water kettle may be of copper, brass, or silver, and should be in good condition and highly polished. Sandwiches and thin wafers are arranged on dainty china plates, simply passed as the tea or chocolate is poured. A silver tea ball is a great convenience, as it enables one to easily lift the tea ground from the infusion, so that in standing the tea does not become bitter. If chocolate is served it may be made outside and brought to the table in a serving pot.





T supper the service is placed on the table at the beginning. A large coffee tray covered with a tray linen or tray cloth is placed at the foot of the table. On this the entire service, consisting of tea and water pot, sugar and cream jugs and bowl. At the head of the table on one side place the butter, on the other the cake with knife and fork, and directly in front the salad or cold meat. For a salad use a salad fork and spoon for serving; for meat, cold meat fork. A dish of jelly with jelly spoon or knife. Serve cooked fruit with large fruit spoon. In the centre, instead of flowers, use a comport of fruit. At the right of the individual plates place a small knife, a dessert knife, and then a teaspoon. On the left a dessert fork, a small meat fork, and sardine fork.

A full supper service consists of silver tea set, tea plates, bread tray, cold meat dish, silver covered hot water dish for such things as creamed sweetbreads, fruit dish, china or cut glass, teacups and saucers, berry sets with berry saucer and forks, water tumblers, and chafing dish. A chafing dish is a great convenience.





S U P P E R

A FEW BRIEF REMARKS
concerning the "1835-R. WALLACE"
SILVER PLATED WARE
& ILLUSTRATIONS SHOWING THE BEAUTIES *of*
the VARIOUS ARTICLES MADE *in the* DIFFERENT
PATTERNS, WITH PRICE LISTS FOR THE SAME

THE R. WALLACE & SONS MFG. CO.

History



THE R. WALLACE & SONS MFG. CO. was founded by Robert Wallace in 1835; the business being at that time conducted solely by himself. Later, as the business increased, a partner was taken, and the firm became known as Robert Wallace & Co. The business was conducted under this name until 1865, when, it having become greatly enlarged, the capital stock, which had heretofore been very small, was increased to \$100,000, and the name taken was Wallace, Simpson & Co. But in 1871 Mr. Wallace purchased the interest of his individual partner, Mr. Simpson, and with his sons formed the new company, R. Wallace & Sons Mfg. Co. On the formation of this new company other lines were added, the principal ones being that of Sterling Silver Flat and Hollow Wares, the business of Mr. Wallace and his associates having heretofore been entirely that of making German Silver Flat Ware, of which from 1835 until January 1, 1897, were manufactured over 5,000,000 dozen. Of this enormous mountain of spoons, forks, etc., not a single piece bore the Wallace name or trade-mark, these goods having been made for other firms who have built up on the skill and workmanship of R. Wallace a world-wide reputation for the quality and durability of such wares. Under the careful management of Mr. Wallace and his successors the factory gradually grew until it now stands foremost in the ranks of Spoon and Flat Ware manufactures of to-day, employing



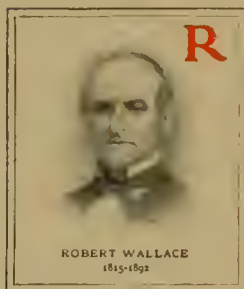
R. Wallace & Sons Mfg. Co., 1901

THE R. WALLACE & SONS MFG. CO.

many hundreds of hands, and with a daily capacity of over 24,000 dozen of spoons, forks, etc.

Such was the growth of the small workshop nestled among the rugged hills of Connecticut, with a capacity of but a few dozen spoons a day, and these wrought with much labor and expense.

The Founder



ROBERT WALLACE, the founder of the German Silver Flat Ware industry of the United States, was born in Prospect, Conn., November 13, 1815. The earlier part of his life was spent on his father's farm, until about 1831, when he became apprentice to the art of making britannia and pewter spoons. In 1833, when but eighteen years of age, he hired an old gristmill in Cheshire, Conn., and began the manufacture of spoons on his own account. In 1834, when he had been in his small factory but about a year, he was shown by one of his patrons in New Haven, Conn., a spoon that was made of a metal new to both of them. It was called German Silver. Dr. Feuchtwanger, an analytical chemist, was known to have brought a small bar of this metal from Germany. Mr. Wallace succeeded in purchasing this bar, and, carrying it to Waterbury, had it rolled, and from the sheet made four dozen spoons. While in Waterbury he met a gentleman who had recently come from England, and who had brought with him the receipt for making German Silver. Mr. Wallace purchased this receipt, and at once procured the necessary ingredients. At about this period he moved his primitive factory from Cheshire to Wallingford, Conn., and there prepared to manufacture spoons and other flat ware on a more extensive scale. Having then acquired all the ingredients required for making the German

THE R. WALLACE & SONS MFG. CO.

Silver, and having become settled in his new quarters, he at once proceeded with the compounding of the metal.

Thus at Wallingford, Conn., under the personal supervision of Mr. Wallace, in the year 1835, was made the first German Silver or Nickel Silver manufactured in this country.

Mr. Wallace was connected with the active management of the factory until the time of his death, which occurred January 1, 1892.

The Metals

THE base metal or the material of which the "1835-R. WALLACE" spoons, forks, etc., are made, is what is known in the trade as 18 per cent German or Nickel Silver. It is so called, because it contains 18 per cent of nickel. It has been proved by various experiments that this is the most durable and serviceable metal of which to make tableware which is to receive hard usage.

The silver which is used in plating "1835-R. WALLACE" spoons, forks, etc., is pure government assay silver.

We herewith reproduce from a photograph a picture of a "brick" of pure silver as received by us, the stamp of the U. S. Assay Office being plainly distinguishable on left side of the top surface of brick. This stamp is a guarantee that the silver is *absolutely pure*.

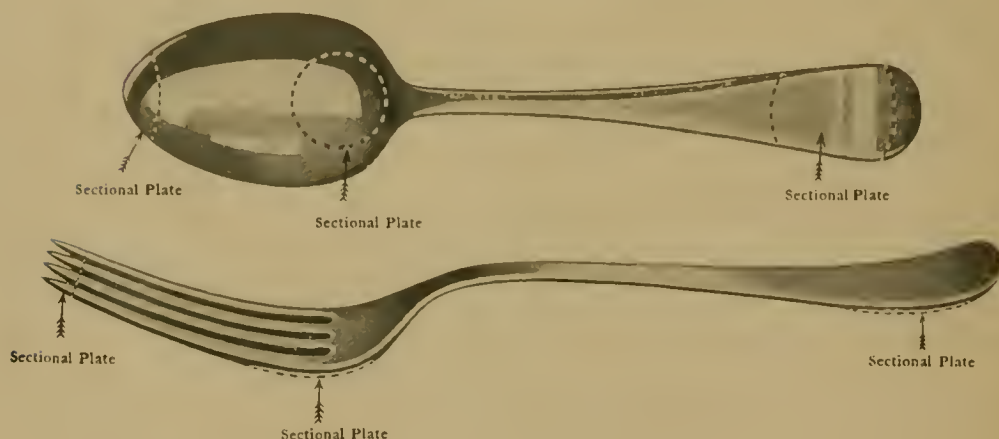


The Plates

THE "1835-R. WALLACE" tableware is plated in three grades of plate — Extra or Standard, Sectional, and Triple.

Extra or Standard. — This grade of plate is twenty per cent heavier than the regular Standard.

Sectional or XII. — Goods bearing this stamp are plated on the parts most exposed to wear (see cut) with three times the usual thickness of silver, making the goods, in durability, worth many times the



additional cost. The advantages of this plate will be readily seen, as spoons and forks not so plated are liable to wear through at the points exposed, while the plate on the remainder of the article is yet good.

Triple Plate. — Spoons, forks, etc., which bear this stamp are plated three times the thickness of regular standard over the entire article.

THE R. WALLACE & SONS MFG. CO.

- " 1835 - R. WALLACE " A1 — for Extra plate.
" 1835 - R. WALLACE " XII — for Sectional plate.
" 1835 - R. WALLACE " 6 — for Triple-plated Tea spoons.
" 1835 - R. WALLACE " 9 — for Triple-plated Dessert spoons or forks.
" 1835 - R. WALLACE " 12 — for Triple-plated Table spoons and medium forks.

Suggestions

WHEN buying silver one should select only articles bearing the stamp or trade-mark of a maker whose reputation and word can be positively relied on, one whom you yourself know will stand up for and abide by everything which he guarantees.

The word of the maker concerning the wearing qualities of his wares is far better than that of a dealer, because he knows exactly what he is warranting, and if he misrepresents his goods his reputation and business will surely suffer. When the dealer guarantees an article he must take another man's word, which though taken in good faith may be worthless.

If the silver you buy bears the stamp " 1835 - R. WALLACE " you may be sure of the wearing qualities, for there is but one brand sold which bears this name, and it is therefore impossible for you to confuse that trade-mark with another. Look for the " 1835 - R. WALLACE," and be sure that is there; if not, insist on having goods which bear this stamp, and accept no other, for it is the guarantee of the quality and durability of the article.

Prices

THE prices which are printed in this booklet are subject to a discount, for which write or see your dealer, as we do not wish to sell to the consumer direct. We manufacture for and sell only through the dealers. If, however, there are no dealers in your city who can supply you, or if you live in some remote section, write us, stating exactly what you wish and we will see that your wants are supplied.

The only condition on which we supply goods to the consumer is that there is NOT a dealer in the city or town from which the inquiry is received who sells "1835 - R. WALLACE" silver-plated ware.

JOAN ASTORIA

WINDSOR TIPPED

SHELL FIDDLE



Prices of "Windsor," "Tipped," "Shell," and "Fiddle" Patterns For prices of "Astoria," see page 37; "Joan," page 42		Extra Plate	Sectional Plate	Triple Plate
Tea Spoons	per dozen	\$4.25	\$5.00	\$6.00
Dessert Spoons and Forks	(each) "	7.50	8.50	10.00
Table Spoons	" "	8.50	10.00	12.00
Medium Forks	" "	8.50	10.00	12.00
Butter Knife, Twist	each	.85	1.20
Sugar Spoon	"	.7085
Windsor Lobster Scoop	per dozen	12.00	18.00

The "Astoria" Pattern



Cuts one-third actual size

1 Medium Fork	6 Individual Salad Fork	11 Child's Spoon	16 Asparagus Fork
2 Olive Fork	7 Sardine Fork	12 Oyster Fork	17 Lettuce Fork
3 Berry Fork	8 Ice Cream Fork	13 Dessert Fork	18 Cake Fork
4 Small Cold Meat Fork	9 Child's Fork	14 Cold Meat Fork	
5 Smoked Beef Fork	10 Child's Knife	15 Pickle Fork	

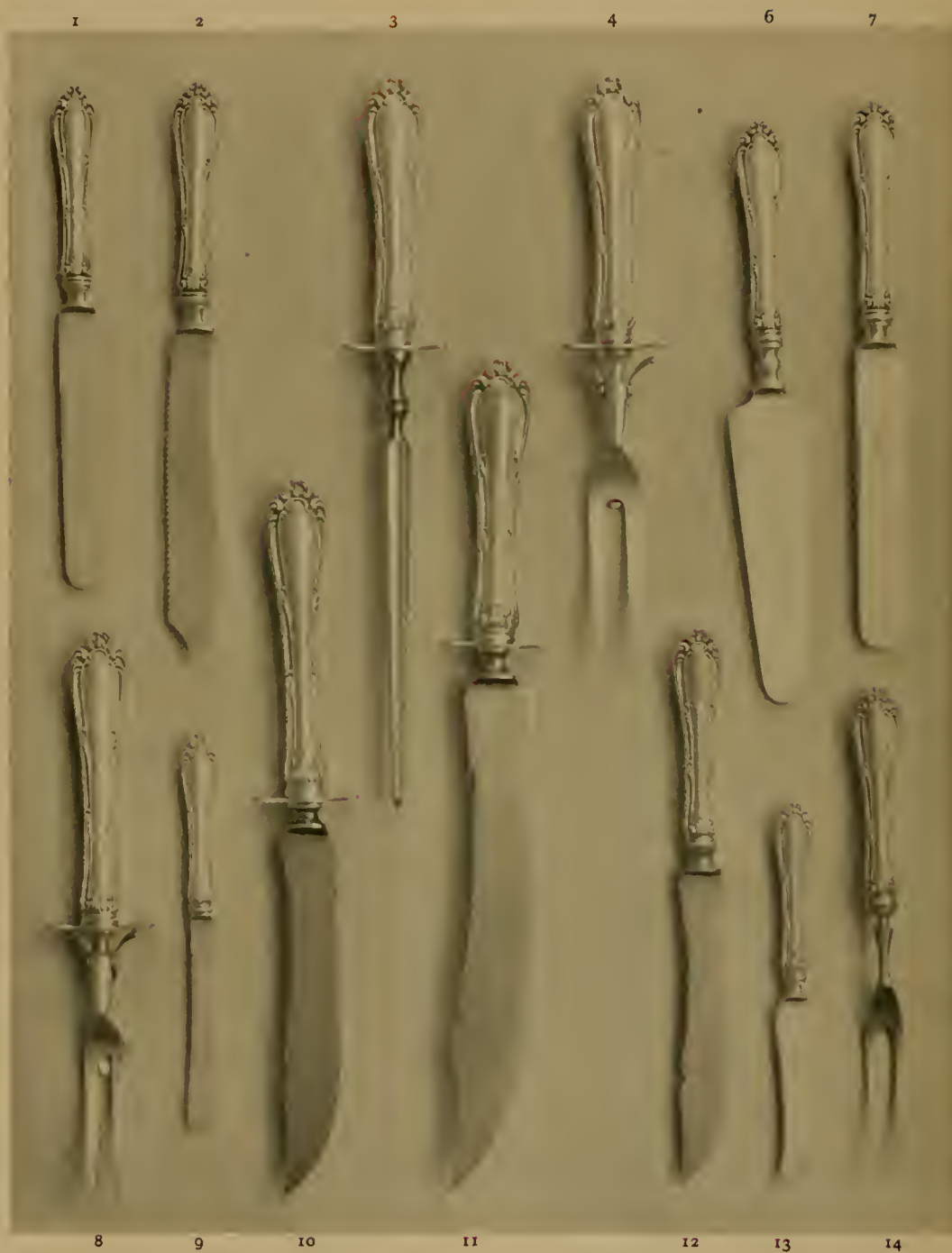
The "Astoria" Pattern



13

Cuts one-third actual size				
1 Jelly Knife	6 Horse-radish Spoon	10 Berry Spoon	15 Pie Knife	19 Butter Knife, twist
2 Salt Spoon	7 Bouillon Spoon	11 Tea Spoon	16 Cheese Scoop	20 Individual Fish Knife
3 Egg Spoon	8 Mustard Spoon	12 Coffee Spoon	17 Butter Knife, spoon handle	21 Fish Knife, serving
4 Fish Fork	9 Ice Cream Spoon	13 Orange Spoon	18 Crumb Knife	22 Jelly Spoon
5 Sugar Shell		14 Dessert Spoon		

The "Astoria" Table Cutlery



Cuts one-third actual size			
1 Dessert Knife	6 Pie Server	9 Orange Knife	12 Tête-à-Tête Carving Knife
2 Cake Knife	7 Medium Knife	10 Game Carving Knife	13 Fruit Knife
3 Steel	8 Game Carving Fork	11 Meat Carving Knife	14 Tête-à-Tête Fork
4 Meat Carving Fork			

The "Astoria" Pattern

LIST AND PRICES OF ARTICLES MADE IN THE "ASTORIA" PATTERN

	Extra Plate	Sectional Plate	Triple Plate		Extra Plate	Triple Plate	Gilding Extra
SPOONS				LADLES			
Five o'clock Teas . . . doz.	\$4.75	\$6.50	¹ Cream each	\$1.15	\$1.65	\$.50
Tea spoons, large . . . "	4.75	\$5.50	6.50	¹ Gravy "	1.50	2.25	.75
Dessert spoons "	8.50	9.50	11.00	¹ Medium "	4.00	6.00	1.00
Soup spoons "	9.50	11.00	13.00	¹ Oyster "	3.25	4.75	1.00
Table spoons "	9.50	11.00	13.00	¹ Punch "	6.00	1.50
FORKS				¹ Soup "	4.25	6.25	1.25
Dessert forks doz.	8.50	9.50	11.00	¹ Soup, individual . . . "	2.25	3.50	1.00
Medium forks "	9.50	11.00	13.00	SERVERS			
				¹ Asparagus each	4.25	6.25	1.50
				¹ Cucumber "	2.00	2.50	.75
				¹ Ice cream "	3.50	4.50	1.00
				SCOOPS			
				¹ Cheese, large each	1.65	2.25	.35
				¹ Cheese, small "	1.50	2.00	.35
				SLICERS			
				¹ Ice cream each	3.50	4.50	.75
FORKS				SPOONS			
¹ Asparagus each	4.00	5.50	1.50	¹ Berry each	2.00	3.00	.75
² Berry doz.	6.00	7.50	3.00	² Bouillon doz.	9.00	12.00	4.00
¹ Cake each	1.25	1.75	.50	Child's each	.40	.55
Child's "	.60	.85	² Coffee doz.	4.70	6.20	3.00
¹ Cold Meat, large . . . "	1.25	1.75	.50	² Egg "	5.25	7.00	3.00
¹ Cold Meat, small . . . "	1.05	1.50	.35	¹ Horse-radish each	.75	1.00	.25
¹ Fish, serving "	3.50	4.15	.75	¹ Ice "	2.00	3.00	.75
² Fish, individual . . . doz.	11.00	13.50	4.00	² Ice cream doz.	5.25	7.00	3.00
² Ice cream "	7.50	10.00	4.00	Mustard each	.40	.55	.18
¹ Lettuce each	1.75	2.25	.50	² Orange doz.	6.00	8.50	4.00
Olive "	.75	1.00	.35	¹ Preserve each	1.60	2.10	.75
² Oyster doz.	6.30	7.50	4.00	¹ Salad, serving "	2.00	3.00	.75
Pickle, long each	1.00	1.25	.35	Salt, large doz.	4.20	5.50	2.00
Pickle, short "	.75	1.00	.35	Salt, small "	3.70	5.00	2.00
² Pie doz.	9.50	12.50	4.00	³ Sugar each	.75	1.00	.35
¹ Salad, serving each	3.50	4.15	.75	TONGS			
² Salad, individual . . doz.	9.50	12.50	4.00	¹ Sugar each
¹ Sardine each	1.25	1.50	.35	¹ Tête-à-tête "	1.50	2.00	.50
KNIVES				CHILD'S SET			
³ Butter, twist each	.90	1.25	.35	Spoon, fork and flat handle knife Per set	2.00	2.65
³ " " spoon handle . . "	.75	1.10	.35	With hollow handle knife, steel blade Per set	2.85	3.45
² Butter, individual . . doz.	8.50	10.50	4.00	With pearl handle knife, steel blade Per set	4.25
¹ Cake each	3.50	4.50	.75				
Child's "	.75	1.00				
¹ Crumb "	4.00	5.00	1.00				
¹ Fish, serving "	3.50	4.50	1.00				
² Fish, individual . . doz.	12.00	16.00	6.00				
¹ Jelly each	1.50	1.75	.50				
¹ Pie "	2.50	3.50	.75				

¹ Each in satin-lined box

² Set of six in satin-lined box

³ Satin-lined boxes 15 cents extra

Table Cutlery

HANDLES MADE OF GERMAN SILVER, SILVER SOLDERED—BLADES OF THE HIGHEST QUALITY AND FINEST TEMPERED STEEL, PLATED WITH HEAVY TRIPLE PLATE—IN SATIN-LINED BOXES

KNIVES		KNIVES		CARVING SETS	
¹ Medium . . . per doz.,	\$13.00	¹ Fruit . . . per doz.,	\$11.00	² Meat, 3 pieces . per set,	\$8.40
¹ Dessert . . . "	12.00	¹ Orange, saw back "	12.00	² Game, 2 pieces . "	5.00
¹ Cake, saw back, each,	1.75	¹ Pie Server . . each,	1.75	² Tête à-tête, 2 pieces "	3.50
¹ Plated Blades		² In Satin-lined boxes			

The "Anjou" Pattern



Illustrations one-third size			
1 Preserve Spoon	5 Table Spoon	9 Large Cold Meat Fork	13 Pastry Fork
2 Medium Fork	6 Olive Fork	10 Jelly Knife	14 Coffee Spoon
3 Sugar Spoon	7 Small Cheese Scoop	11 Large Salt Spoon	15 Ice Cream Knife
4 Oyster Fork	8 Individual Fish Fork	12 Salad Spoon	16 Salad Fork

The "Anjou" Pattern



Illustrations one-third size

1 Ice Cream Spoon
 2 Dessert Spoon
 3 Orange Spoon
 4 Gravy Ladle

5 Sardine Fork
 6 Dessert Fork
 7 Ice Cream Fork
 8 Fish Knife

9 Child's Fork
 10 Child's Knife
 11 Child's Spoon
 12 Berry Spoon

13 Teaspoon
 14 Soup Spoon
 15 Berry Fork
 16 Fish Fork

The "Anjou" Pattern

LIST AND PRICES OF ARTICLES MADE IN THE "ANJOU" PATTERN									
		Extra Plate	Sectional Plate	Triple Plate			Extra Plate	Triple Plate	Gilding Extra
SPOONS					LADLES				
Five o'clock Teas . . .	doz.	\$4.50	\$6.50	¹ Cream	each	\$1.15	\$1.65	\$.50
Tea spoons, large . . .	"	4.75	\$5.50	6.50	¹ Gravy	"	1.50	2.25	.75
Dessert spoons	"	8.50	9.50	11.00	¹ Medium	"	4.00	6.00	1.00
Soup spoons	"	9.50	11.00	13.00	¹ Oyster	"	3.25	4.75	1.00
Table spoons	"	9.50	11.00	13.00	¹ Punch	"	6.00	1.50
FORKS					¹ Soup	"	4.25	6.25	1.25
Dessert forks	doz.	8.50	9.50	11.00	¹ Soup, individual . .	"	2.25	3.50	1.00
Medium forks	"	9.50	11.00	13.00	PICKS				
					Nut Picks	doz.	4.00	5.00
					SERVERS				
					¹ Asparagus	each	4.25	6.25	1.50
					¹ Cucumber	"	2.00	2.50	.75
					¹ Ice Cream	"	3.50	4.50	1.00
					SCOOPS				
					¹ Cheese, large . . .	each	1.65	2.25	.35
					¹ Cheese, small . . .	"	1.50	2.00	.35
					SLICERS				
					¹ Ice Cream	each	3.50	4.50	.75
FORKS					SPOONS				
¹ Asparagus	each	4.00	5.50	1.50	¹ Berry	each	2.00	3.00	.75
² Berry	doz.	6.00	7.50	3.00	¹ Bouillon	doz.	9.00	12.00	4.00
¹ Cake	each	1.25	1.75	.50	Child's	each	.40	.55
Child's	"	.60	.85	² Coffee	doz.	4.70	6.20	3.00
¹ Cold Meat, large . . .	"	1.25	1.75	.50	² Egg	"	5.25	7.00	3.00
¹ Cold Meat, small . . .	"	1.05	1.50	.35	¹ Ice	each	2.00	3.00	.75
¹ Fish, serving	"	3.50	4.15	.75	² Ice Cream	doz.	5.25	7.00	3.00
² Fish, individual . . .	doz.	11.00	13.50	4.00	¹ Individual salt . . .	"	3.70	5.00	2.00
² Ice Cream	"	7.50	10.00	4.00	Mustard	each	.40	.55	.18
¹ Lettuce	each	1.75	2.25	.50	² Orange	doz.	6.00	8.50	4.00
Olive	"	.75	1.00	.35	¹ Preserve	each	1.60	2.10	.75
² Oyster	doz.	6.30	7.50	4.00	¹ Salad, serving . . .	"	2.00	3.00	.75
Pickle, long	each	1.00	1.25	.35	¹ Salt, large	doz.	4.20	5.50	2.00
Pickle, short	"	.75	1.00	.35	³ Sugar	each	.75	1.00	.35
² Pie	doz.	9.50	12.50	4.00	TONGS				
¹ Salad, serving	each	3.50	4.15	.75	¹ Sugar	each	1.50	2.00	.50
² Salad, individual . . .	doz.	9.50	12.50	4.00	¹ Ice	doz.	46.00	64.00
¹ Sardine	each	1.25	1.50	.35	¹ Asparagus	"	50.00	68.00
KNIVES					CHILD'S SET				
³ Butter, twist	each	.90	1.25	.35	Spoon, fork and flat handle				
³ " spoon handle . . .	"	.75	1.10	.35	knife	Per set	2.00	2.65
² " individual	doz.	8.50	10.50	4.00	With hollow handle knife,				
Child's	each	.75	1.00	steel blade	Per set	2.85	3.45
¹ Crumb	"	4.00	5.00	1.00	With pearl handle knife,				
¹ Fish, serving	"	3.50	4.50	1.00	steel blade	Per set	4.25
² Fish, individual . . .	doz.	12.00	16.00	6.00					
¹ Jelly	each	1.50	1.75	.50					
¹ Pie	"	2.50	3.50	.75					

The "Joan" Pattern



Cuts one-third actual size			For price list see next page	
1 Smoked Beef Fork	5 Punch Ladle	9 Sardine Fork	13 Medium Fork	
2 Cucumber Server	6 Lettuce Fork	10 Cake Knife	14 Dessert Fork	
3 Pie Fork	7 Ice Cream Fork	11 Tea Spoon	15 Medium Knife	
4 Pickle Fork	8 Soup Spoon, round bowl	12 Cold Meat Fork		

The "Joan" Pattern

LIST AND PRICES OF ARTICLES MADE IN THE "JOAN" PATTERN									
	Extra Plate	Sectional Plate	Triple Plate		Extra Plate	Triple Plate	Gilding Extra		
SPOONS				LADLES					
Five o'clock Teas . . . doz.	\$4.75	\$6.50	¹ Cream each	\$1.15	\$1.65	\$.50		
Tea spoons, large . . . "	4.75	\$5.50	6.50	¹ Gravy "	1.50	2.25	.75		
Dessert spoons "	8.50	9.50	11.00	¹ Medium "	4.00	6.00	1.00		
Soup spoons "	9.50	11.00	13.00	¹ Oyster "	3.25	4.75	1.00		
Table spoons "	9.50	11.00	13.00	¹ Punch "	6.00	1.50		
FORKS				¹ Soup "	4.25	6.25	1.25		
Dessert forks doz.	8.50	9.50	11.00	¹ Soup, individual . . . "	2.25	3.50	1.00		
Medium forks "	9.50	11.00	13.00	SERVERS					
				¹ Asparagus each	4.25	6.25	1.50		
				¹ Cucumber "	2.00	2.50	.75		
				¹ Ice cream "	3.50	4.50	1.00		
				SCOOPS					
				¹ Cheese, large each	1.65	2.25	.35		
				¹ Cheese, small "	1.50	2.00	.35		
				SLICERS					
				¹ Ice cream each	3.50	4.50	.75		
FORKS				SPOONS					
¹ Asparagus each	4.00	5.50	1.50	¹ Berry each	2.00	3.00	.75		
² Berry doz.	6.00	7.50	3.00	² Bouillon doz.	9.00	12.00	4.00		
¹ Cake each	1.25	1.75	.50	Child's each	.40	.55		
Child's "	.60	.85	² Coffee doz.	4.70	6.20	3.00		
¹ Cold Meat, large . . . "	1.25	1.75	.50	² Egg "	5.25	7.00	3.00		
¹ Cold Meat, small . . . "	1.05	1.50	.35	¹ Horse-radish each	.75	1.00	.25		
¹ Fish, serving "	3.50	4.15	.75	¹ Ice "	2.00	3.00	.75		
² Fish, individual . . . doz.	11.00	13.50	4.00	² Ice cream doz.	5.25	7.00	3.00		
² Ice cream "	7.50	10.00	4.00	Mustard each	.40	.55	.18		
¹ Lettuce each	1.75	2.25	.50	² Orange doz.	6.00	8.50	4.00		
Olive "	.75	1.00	.35	¹ Preserve each	1.60	2.10	.75		
² Oyster doz.	6.30	7.50	4.00	¹ Salad, serving "	2.00	3.00	.75		
Pickle, long each	1.00	1.25	.35	Salt, large doz.	4.20	5.50	2.00		
Pickle, short "	.75	1.00	.35	Salt, small "	3.70	5.00	2.00		
² Pie doz.	9.50	12.50	4.00	⁸ Sugar each	.75	1.00	.35		
¹ Salad, serving each	3.50	4.15	.75	TONGS					
² Salad, individual . . doz.	9.50	12.50	4.00	¹ Sugar each		
¹ Sardine each	1.25	1.50	.35	¹ Tête-à-tête "	1.50	2.00	.50		
KNIVES				¹ CHILD'S SET					
⁸ Butter, twist each	.90	1.25	.35	Spoon, fork and flat handle knife Per set	2.00	2.65		
⁸ " spoon handle . . . "	.75	1.10	.35	With hollow handle knife, steel blade Per set	2.85	3.45		
² Butter, individual . . doz.	8.50	10.50	4.00	With pearl handle knife, steel blade Per set	4.25		
¹ Cake each	3.50	4.50	.75						
Child's "	.75	1.00						
¹ Crumb "	4.00	5.00	1.00						
¹ Fish, serving "	3.50	4.50	1.00						
² Fish, individual . . . doz.	12.00	16.00	6.00						
¹ Jelly each	1.50	1.75	.50						
¹ Pie "	2.50	3.50	.75						
¹ Each in satin-lined box				² Set of six in satin-lined box				³ Satin-lined boxes 15 cents extra	
	Extra Plate	Triple Plate			Extra Plate	Triple Plate			
Nut Pick per doz.	\$4.00	\$5.00		Asparagus Tongs . . . per doz.	\$50.00	\$68.00			
Cracker Scoop " "	28.00	40.00		Ice Tongs " "	46.00	64.00			
Julip Strainer " "	13.00	19.00							
¹ Each in satin-lined box				² Set of six in satin-lined box				³ Satin-lined boxes 15 cents extra	

The "Stuart" Pattern



Illustrations one-third size

1 Child's Spoon
 2 Soup Spoon
 3 Coffee Spoon
 4 Table Spoon
 5 Dessert Spoon

6 Tea Spoon
 7 Bouillon Spoon
 8 Ice Cream Fork
 9 Child's Fork
 10 Dessert Fork

11 Cold Meat Fork
 12 Medium Fork
 13 Butter Knife
 14 Oyster Fork

The "Stuart" Pattern



L. of C.		Illustrations one-third size	
1 Egg Spoon	5 Preserve Spoon	9 Child's Knife	
2 Ice Cream Spoon	6 Orange Spoon	10 Tomato Server	
3 Sugar Spoon	7 Pie Knife	11 Cheese Scoop, large	
4 Berry Spoon	8 Jelly Knife		

The "Stuart" Pattern

SOLID-HANDLE KNIVES and FORKS Warranted 12 dwt. Plate.

THESE knives are made of the best crucible steel, and are plated in the following manner:—

They first receive a coating of Copper; they are then heavily plated with Nickel, and afterward with Pure Silver. Nickel-plate not only doubles the durability of the goods, but, being nearly impervious to moisture, renders knives so plated much less liable to rust than those plated in the ordinary way. The forks are made of German or Nickel-silver, and are plated with an extra heavy plate of silver, equal to that on the knives.

PRICES

Table Knives	per doz. \$10.50
Table Forks	10.50
Dessert Knives	9.50
Dessert Forks	9.50



Table Knife

Illustrations Full Size



Table Fork

The "Stuart" Pattern

LIST AND PRICES OF ARTICLES MADE IN THE "STUART" PATTERN													
				Extra Plate	Sectional Plate	Triple Plate					Extra Plate	Triple Plate	Gilding Extra
SPOONS							LADLES						
Five o'clock Teas . . . doz.				\$4.75	\$6.50	¹ Cream each			\$1.15	\$1.65	\$.50	
Tea spoons, large . . . "				4.75	\$5.50	6.50	¹ Gravy. "			1.50	2.25	.75	
Dessert spoons "				8.50	9.50	11.00	¹ Medium "			4.00	6.00	1.00	
Soup spoons "				9.50	11.00	13.00	¹ Oyster "			3.25	4.75	1.00	
Table spoons "				9.50	11.00	13.00	¹ Punch "			6.00	1.50	
FORKS							¹ Soup "			4.25	6.25	1.25	
Dessert forks doz.				8.50	9.50	11.00	¹ Soup, individual . . . "			2.25	3.50	1.00	
Medium forks "				9.50	11.00	13.00	SERVERS						
							¹ Asparagus each			4.25	6.25	1.50	
							¹ Cucumber "			2.00	2.50	.75	
							¹ Ice Cream "			3.50	4.50	1.00	
							SCOOPS						
							¹ Cheese, large each			1.65	2.25	.35	
							¹ Cheese, small "			1.50	2.00	.35	
							SLICERS						
							¹ Ice cream each			3.50	4.50	.75	
FORKS							SPOONS						
¹ Asparagus each				4.00	5.50	1.50	¹ Berry each			2.00	3.00	.75	
² Berry doz.				6.00	7.50	3.00	² Bouillon doz.			9.00	12.00	4.00	
¹ Cake each				1.25	1.75	.50	Child's each			.40	.55	
Child's "				.60	.85	² Coffee doz.			4.70	6.20	3.00	
¹ Cold Meat, large "				1.25	1.75	.50	² Egg "			5.25	7.00	3.00	
¹ Cold Meat, small "				1.05	1.50	.35	¹ Ice each			2.00	3.00	.75	
¹ Fish, serving "				3.50	4.15	.75	² Ice cream doz.			5.25	7.00	3.00	
² Fish, individual doz.				11.00	13.50	4.00	Mustard each			.40	.55	.18	
² Ice cream "				7.50	10.00	4.00	² Orange doz.			6.00	8.50	4.00	
¹ Lettuce each				1.75	2.25	.50	¹ Preserve each			1.60	2.10	.75	
Olive "				.75	1.00	.35	¹ Salad, serving "			2.00	3.00	.75	
² Oyster doz.				6.30	7.50	4.00	Salt, large doz.			4.20	5.50	2.00	
Pickle, long each				1.00	1.25	.35	⁸ Sugar each			.75	1.00	.35	
Pickle, short "				.75	1.00	.35	TONGS						
² Pie doz.				9.50	12.50	4.00	¹ Sugar each			
¹ Salad, serving each				3.50	4.15	.75	¹ Tête-à-tête "			1.50	2.00	.50	
¹ Salad, individual doz.				9.50	12.50	4.00	CHILD'S SET						
¹ Sardine each				1.25	1.50	.35	Spoon, fork and flat handle knife Per set			2.00	2.65	
KNIVES							With hollow handle knife, steel blade Per set			2.85	3.45	
⁸ Butter, twist each				.90	1.25	.35	With pearl handle knife, steel blade Per set			4.25	
" spoon handle "				.75	1.10	.35							
² Butter, individual doz.				8.50	10.50	4.00							
¹ Cake each				3.50	4.50	.75							
Child's "				.75	1.00							
¹ Crumb "				4.00	5.00	1.00							
¹ Fish, serving "				3.50	4.50	1.00							
² Fish, individual doz.				12.00	16.00	6.00							
¹ Jelly each				1.50	1.75	.50							
¹ Pie "				2.50	3.50	.75							
							</						

No. 7700



Medium Knife

No. 7400



Medium Knife

Solid Steel
Warranted 12 dwt. Plate.

These knives first receive a coating of Copper; they are then heavily plated with Nickel, and afterward with Pure Silver. Nickel-plate not only doubles the durability of the goods, but, being nearly impervious to moisture, renders knives so plated much less liable to rust than those plated in the ordinary way.

PRICE

Table Knives . per doz., \$10.00
Dessert " . per doz., 9.00

Handles Full Size



